

# MARKET FISH RECEIPTS SMALL

## So Good Prices Are Main- tained at Boston.

T wharf has 24 arrivals this morning but most of the fares run small so that the average is only about 18,000 pounds to a trip. The total is about 450,000 pounds and of this amount 182,000 pounds are pollock and hake, for which the dealers do not hanker. The market fish, some 275,000 pounds, is a very small amount for the fine Wednesday trade, especially so after the lean receipts of Monday and Tuesday.

Good prices rule with haddock from \$3.50 to \$4.15 and cod all the way from \$2.50 to \$6.00. Steamer Spray marked another good fare yesterday afternoon. Some of the off-shore fellows are in to get the benefit of the good market.

Sch. Catherine and Ellen is high with 53,000 pounds, sch. Benjamin P. Phillips, 48,000 pounds, sch. Belbina P. Domingoes 47,000 pounds and sch. Matchless 43,000 pounds. The other trips run from 1500 to 20,000 pounds.

Bad weather and a scant supply of bait has made business poor for the fishermen arriving at T wharf so far this week, and the market is receiving only a small part of what is needed to supply orders.

It looks as if the week might be a poor one to the end. A number of the vessels that left Monday and Sunday went from Boston without bait, hoping to get some at Provincetown, where from time to time recently the traps have had large quantities of herring and squid, but reports from there Monday evening indicate that their hope was a vain one. At the time the news was sent there was a fleet of Boston vessels in the harbor numbering 17, waiting for bait, with only a small supply of fresh squid taken in the traps. Unless these vessels get out at once there is very little hope that they will be able to fish and return here in time for the heavy buying days of the week.

The receipts in detail are:

### Boston Arrivals.

Sch. Belbina P. Domingoes, 35,000 haddock, 10,000 cod, 2000 hake.  
Sch. Annie and Jennie, 2000 haddock, 15,000 cod, 2000 hake.  
Sch. E. C. Hussey.  
Steamer Spray, 40,000 haddock, 1000 cod, 2000 hake.  
Sch. Genesta, 9500 haddock, 3500 cod, 5000 hake.  
Sch. Rita A. Viator, 20,000 pollock.  
Sch. Mary E. Cooney, 8000 haddock, 2000 cod, 15,000 hake.  
Sch. Olivia Sears, 4000 pollock.  
Sch. N. A. Rowe, 8000 cod.  
Sch. Reliance, 7000 pollock.  
Sch. Laura Enos, 3000 pollock.  
Sch. Eva Avina, 8000 pollock.  
Sch. Mabel Bryson, 1500 haddock, 1500 cod, 3000 hake.  
Sch. Matchless, 5000 haddock, 13,000 cod, 2000 hake, 22,000 pollock.  
Sch. Ethel B. Penney, 7000 haddock, 7000 cod, 5000 hake.  
Sch. Benj. F. Phillips, 25,000 haddock, 8000 cod, 15,000 hake.  
Sch. Catherine and Ellen, 26,000 haddock, 6000 cod, 25,000 hake.  
Sch. Matiana, 10,000 haddock, 5000 cod, 5000 hake.  
Sch. Little Fanny, 1500 haddock, 1000 cod, 4000 pollock.  
Sch. Pearl, 1500 cod.  
Sch. Elizabeth W. Nunah, 4000 haddock, 2000 cod, 20,000 hake.  
Sch. Ignatius Enos, 7000 pollock.  
Sch. Grace Darling, 15,000 cod, 2000 pollock.  
Sch. Helen B. Thomas, 2500 haddock, 500 cod, 3000 hake.  
Haddock, \$3.50 to \$4.15 per cwt.; large cod, \$5.50 to \$6; market cod, \$2.50 to \$3; hake, 70 cts. to \$1.35; pollock, 60 cts. to 70 cts.

### Foreign Salt Fish Market.

The Fishing Gazette speaks as follows of foreign salt fish conditions: "Holland herring have been in excellent demand and stocks are nearly closed, particularly of milkers, which are scarce. Strohmeier & Arpe say: 'The shippers abroad are unwilling to make further consignments unless receivers here guarantee them at least five cents per keg more than they have been getting, as late returns have been very unsatisfactory to Holland shippers. It certainly looks as if the market for Holland herrings has touched bottom, and we should not be surprised to see some little advance in the near future.'

"Scotch herring continue in good demand at unchanged prices.

"Norway stockfish is very firm and split fish scarce and much higher.

"A prominent New York exporter says:

"The Porto Rico market continues depressed in view of shipments in excess of present requirements. Codfish and pollock are sold there at considerably less than the same can be bought at producing centers.

"These conditions are familiar, and it may be added, very profitable—to the consignees, while perhaps not quite as satisfactory to the shippers.

"The local demand is quiet. It is particularly dull for hake, which continues very low in price."

### Mammoth Oyster.

The biggest oyster that New York oyster dealers remember ever having been taken in these waters is on exhibition in West Washington Oyster Market, New York, the J. & J. W. Ellsworth Co. having it in their office preserved in alcohol. The meat of the oyster weighs exactly one-quarter of a pound. It is five and one-half inches long, three inches wide and two inches thick. It is estimated that the oyster was over 20 years old when taken last week.

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### Fishing Fleet Movements.

Br. sch. Strathcona, Capt. Pettipas, sailed from Halifax, N. S., Saturday.

Sch. Marsala was at Liverpool, N. S., on Saturday.

Sch. Theodore Roosevelt was at Liverpool, N. S., on Saturday and cleared for home.

Sch. Priscilla Smith passed south by Port Mulgrave on Saturday.

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### For Salt Herring Cargoes.

Sch. Hiram Lowell of Bucksport, Me., has sailed from that port on a Newfoundland salt herring trip, under command of Capt. Charles Stewart of this port. The crew of the craft also are from this port.

Capt. James Bowie, with a crew from here went to Bucksport yesterday to fit the three-master sch. Arthur V. L. Woodbury for a Newfoundland salt herring trip.

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### Making Quick Trips.

Capt. Matthew Greer of the sch. Mary B. Greer started out yesterday morning on his fourth trip within 10 days. Three times in the last eight days he came to T wharf with fish, striking the market while prices were good, and for the three trips each of his men received as his share of the profits of the sales \$60 net. Capt. Greer is one of the owners of the vessel, and the other owners are all members of his crew.

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## MANY KINDS OF TRIPS.

### Included in Today's Fishing Arrivals at This Port.

There have been quite a few arrivals here since last report. Three of the North Bay mackerel fleet have come home and one of the Quero Bank shackers, as well as a dory handliner, have showed up. A few pollock and a fare of cured fish from "down east" about tells the whole story.

The vessels home from North Bay are schs. John M. Keen, Judique and Dauntless, and they have small fares.

Sch. Arcadia, Capt. Lemuel Firth, from a dory handline trip, has 225,000 pounds of salt cod, a fine catch, as the craft did not sail from here until September 8.

Sch. John Hays Hammond, Capt. Lemuel E. Spinney, is home from a Quero Bank shack trip, with a good fare, 120,000 pounds of salt cod and 35,000 pounds fresh.

Sch. Emma F. Chase from Jonesport, Me., has 700 quintals cured fish, also 1000 boxes of scaled herring and 25 tons of smoked herring for cutting.

The torchers had 100 barrels of fresh herring, and sch. Mary Emerson brought in 25 barrels of salt herring. Sch. George E. Lane, Jr., had a good trip of pollock.

The arrivals and receipts in detail are:

### Today's Receipts.

Sch. John Hays Hammond, Quero Bank, 120,000 lbs. fresh cod, 35,000 lbs. salt cod, 600 lbs. halibut.  
Sch. Arcadia, Quero Bank, dory handlining, 225,000 lbs. salt cod.  
Sch. John M. Keen, North Bay, 30 bbls. salt mackerel.  
Sch. George E. Lane, Jr., shore, 20,000 lbs. pollock.  
Sch. Mary Emerson, shore, 25 bbls. salt herring.  
Sch. Emma F. Chase, Jonesport, Me., cured fish and smoked and scaled herring.  
Sch. Olympia, via Boston.  
Sch. Dauntless, North Bay, seining, 50 bbls. salt mackerel.  
Sch. Flora J. Sears, shore.  
Sch. Good Luck, via Boston.  
Sch. Blanche F. Irving, shore.  
Sch. Judique, North Bay, seining, 68 bbls. salt mackerel.  
Boats and torchers, 100 bbls. fresh herring.

### Vessels Sailed.

Sch. Benj. A. Smith, haddocking.  
Sch. Mary DeCosta, haddocking.  
Sch. Mary F. Curtis, shacking.  
Sch. Senator, halibuting.  
Sch. George E. Lane, Jr., pollocking.  
Sch. Jubilee, pollocking.  
Sch. Thomas S. Gorton, haddocking.  
Sch. Dictator, halibuting.  
Sch. Massasoit, shore.

### Today's Fish Market.

Cape North salt cod, large, \$3; mediums, \$2.75.

Outside sales, fresh western cod, large, \$2, market, \$1.65; haddock, 65c and 67 1-2c.

Outside sales fresh eastern cod, large, \$1.60; medium, \$1.40.

Outside sales salt Rips cod, \$3.60 per cwt. for large and \$3.25 for mediums.

Salt dory handline codfish, large, \$3.25; mediums, \$3.

Round pollock, 55 cts. per cwt.

Outside sales of round pollock, 60c per cwt.

Bank halibut 12 cts. per lb. right through for white and gray.

Small lots fresh halibut, 19 cts. lb.

Flitch halibut, 8 1-4 cts. per lb.

Salt large shore mackerel, rimmed, late caught, \$38 per bbl. for large and \$22 for medium.

North Bay salt mackerel, \$22 per bbl.

Board of Trade prices:

Large drift Georges cod, \$3.60 per cwt.; medium cod, \$3.25.

Large halibut cod, \$3 per cwt.; medium cod, \$2.75; snappers, \$1.50.

Trawl salt Georges cod, large, \$3.50; mediums, \$3.

Large salt handline Georges cod, large, \$3.75; medium, \$3.25.

Dory handline salt cod, large, \$3.25; medium, \$3.

Eastern drift salt cod, large, \$3.25 per cwt.; medium, \$3.

Trawl bank cod, large, \$3 per cwt.; medium, \$2.75; snappers, \$1.50.

Salt cusk, large, \$2.50 per cwt.; medium, \$2; snappers, \$1.

Salt pollock, \$1 per cwt.; salt haddock, \$1; salt hake, \$1.

Splitting prices for fresh fish, Western cod, large, \$2 per cwt.; medium do., \$1.65; Eastern cod, large, \$1.70; medium cod, \$1.40; cusk, \$1.65 for large; \$1.20 for medium, and 50c for snappers; haddock, 65 cts.; hake, 90 cts.; pollock, 60 cts.

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### PATENTS ON FISH NETS.

The following patents of interest to fishermen, have recently been issued: W. S. Bowen, London. Nets; trawling gear. The mouth of a trawl net is flared in order that the pressure of the water may keep it open, so that otter boards may be dispensed with. The pair of rope or other flexible concentric rings are connected by a piece of fine meshing, or by pieces of of wood or other material which will offer resistance when drawn through the water. The shape of the mouth is controlled by the relative lengths of the bridles. In the provisional specification it is mentioned that a number of bell-crank levers may be attached to the mouth.

G. K. Cloud, Mobile, Ala., U. S. A. Fishing nets; net and line haulers. A conical net is supported on cables over a block on a swinging arm attached to a mast. The conical net is formed of a length of netting having its ends secured by lacing through the meshes. Weights are attached to the lower part of the net, and weights are also attached to the upper part to cause the net to retain its proper shape, more or less when dropped. Rings are attached to the net, and are engaged with pins, which are placed through the double slots. The net is released by hauling on the cable until the pins are withdrawn from the slots and rings. The net-supporting frame is formed in sections so as to be adjustable in size.



# THE FISHERIES OF LABRADOR.

That Occupation the Leading One of This Far North People.

Method There Very Different From Those Of Other Nations.

In our own city, where there is so much interest in the fisheries, there must be some solicitude regarding the method employed by the people of other countries in wresting a living from the seas. A recent issue of the St. John's, N. F., Chronicle, contained a vivid and interesting story of the cod-fishers on the coast of Labrador. It says:

"Since the days when the Cabots first sighted the snow-covered peaks and ice-bound coasts of Labrador, its forbidden shores have been rarely visited except by fishermen, enthusiastic explorers and scientists. Its few settlements are all upon the coast generally in some sheltered fiord, presenting in the summer a sight that is indeed picturesque, but in the winter a forbidden spectacle of despair and desolation. With the exception of a few permanent villages in the extreme southern part, the population of the peninsula is composed of Esquimaux missionaries, agents of the Hudson Bay Company, with a small number of hardy settlers, who are left to care for the deserted homes of the absent fishermen. Here these people spend the dreary months of winter in their peat houses covered with many feet of snow, cut off from all communication with friends in distant lands, waiting patiently for the cheery whistle of the mail boat, which is the harbinger of spring and the return from mere existence to a few weeks of true life.

## The Great Product of Labrador is its Fisheries.

Strip it of its marine products and you have left nothing but mosquitoes and a barren waste. In its fisheries, which amount annually to many hundreds of thousands of dollars, it is easy to see what have been the bone of contention in past years between England, France and the United States. The business of catching fish is carried on for the most part by the large and enterprising houses of Scotland, with their branch offices in Newfoundland. Each house has its dependents whom it furnishes in spring with food, apparatus and boats necessary to obtain a catch. In the fall the accounts are settled. If the season has been a remunerative one the house obtains an ample return for its investment, but if, as often it happens, the season has been for some reason an unprofitable one, the house stands its loss, patiently looking to another year to reimburse it for its previous unprofitable outlay. Very little money ever passes into the hands of the catchers of fish. It is a matter of barter wholly, and the balance of credit is always on the side of the house. Yet with its manifest disadvantages the system is a great practical help to the fisherman himself, since it frees him from direct competition in the large markets, and guarantees him a home and means of support, which it left to himself he might often lack.

## The Method of Catching Fish Differs From That Employed

by any other people except the Scandinavians. It was introduced from the Norwegian coast over 20 years ago and first put into operation off the shores of Newfoundland near St. John's. There it was so successful that trap-fishing is now employed along the whole Labrador coast. The trap consists of an immense well, built in the form of a square, measuring eight fathoms to a side. These sides, which are made of strong netting, are connected at the bottom by a flooring of netting, the whole extending from the buoys at the surface to very near the bottom. From the square enclosure thus made a net is strung to the shore, where it is fastened, generally at the foot of some perpendicular cliff, to serve the purpose of a ladder. The fish in their passage to and from the harbor encounter this ladder, and in trying to pass around it, enter the trap, which they try in vain to leave. The average number of fish captured at one haul of the trap is 50 quintals in a

good season, and as two hauls are made in a day, the profits are large, especially when the fish sell, as during the past season, at from \$3.50 to \$4.00 per quintal.

## The Method of Pulling the Trap is Very Interesting.

A large boat, capable of carrying 40 quintals of fish and manned by six hands is moored to one corner of the trap and the work of undermining begun, the object being to force the fish into one corner that they may the more easily be transferred to the boat by the dip-net. Beginning at this corner, the bottom and sides of the net are pulled gradually to the sides of the boat, as each new hold reaches the gunwhale the preceding one being let go. In this way the fish are gradually forced into the corner from which they are transferred to the boat. Oftentimes the sag of the net becomes caught on the bottom of the boat, which is then literally aground on a shoal of codfish. When the catch is too large for the boat to carry to the cleaning house a bag is fastened to the top line of the net and the fish forced into it, where they remain until the next day, when they are taken at a special trip.

A well-equipped trap costs \$400, and when badly torn, or, as is sometimes the case in a storm, lost altogether, necessitates an additional hardship on the unfortunate owner. At each heavy blow or storm the traps are taken up to guard against possible disaster, but oftentimes the storm comes up too suddenly to admit of this precaution, and a total destruction of the trap ensues. The fishermen, however, are adepts at mending the net, and a needle and twine are indispensable to a well-equipped boat.

## The Advantage in This Means of Fishing,

as regards the safety of persons and property engaged, over the American method of banking can be easily seen. The vessels remain securely anchored in a safe harbor, while the men live either on board or in comfortable huts on shore, making trips twice each day to their traps. No danger here from storms, fogs, or the ocean greyhounds, the swift messengers of death to so many hardy Cape Ann fishermen. Comfortably housed on shore, the fisherman laughs at the howling gale outside, and contentedly waits for the coming of a calmer and brighter day.

In the pursuit of this industry the law of the survival of the fittest is followed to the letter, and priority of possession is the only right held sacred. Each spring, long before the ice has released its grip on the shore, the fishermen are speeding northward to the rocky coasts of Labrador, each captain with his eye grimly fastened on a favorite piece of territory which he knows from past experience will be very liberal to him who plants his trap within its limits.

The Race is One for the Very Existence of the competitors and is attended often with the greatest hazard. Time and again do the hardy mariners butt the ice-flow with their slender prows, until at the end of a week the ice parts slightly, letting in a favored one, only to close the same night, shutting out countless others who may be even in sight of their more fortunate rival. The rights of position do not hold over from year to year, and the fortunate man is he whose vessel is swiftest, and whose complete knowledge of the treacherous coast enables him to hazard risks which his less-skilled neighbor dares not undertake.

The Labrador cod are much smaller in size than those obtained by the fishermen on the Grand Banks and in addition to the rock species a variety of the Greenland cod is caught, much the same in size, but with a mottled skin. Three grades are recognized, by the dealer at Battle Harbor, Newfoundland, cod holding the first place, Straits of Belle Isle cod the second, and Labrador cod the third; but in the European market, where for the most part of these fish go, it is needless to say that all are sold under the head of the first quality.

## WILL GO SOUTH.

Sch. Dorothy of Beverly Sold to Pensacola Parties.

Sch. Dorothy of Beverly, which was run into and sunk several months ago while going into Boothbay Harbor, Me., and afterward raised and repaired, arrived here this morning. She has been sold to Pensacola, Florida, parties, and is now bound for that port under command of Capt. Benjamin Spurling of Boothbay Harbor to engage in the red snapper fishing.

## THE SUPPLY OF PEARLS.

The Purpose of Scientific Investigation in the Ceylon Fisheries.

The pearl banks of Ceylon, it may be pointed out, are merely sand banks formed of sandstone and concretions upon which isolated masses of coral grow without forming reefs, so that severe disturbance of the oyster bed may very easily be set up. It is found that the collection of the spat by native divers is slow, but the most satisfactory.

The pearl bearing cestode is not a true oyster for edible purposes, but is more closely allied to the mussel family. It differs from the ordinary animal in having a "byssus," or bundle of tough threads, by means of which it secures a firm adherence to suitable materials, and similar to the facilities possessed by the mussel. Attempts are being made in cultivating this oyster by artificial impregnation of the pearl forming larvae. Investigation is being carried out to ascertain the origin of the spat and how it periodically disappears. In connection with this research a thorough study is being made of the sea currents on and around the oyster banks and of the surface drift in the gulf.

The fishery is very intermittent. Prior to 1903 there had been none for 12 years, and the situation became so serious that a commission was appointed to investigate the subject. In 1905 the harvest was the greatest on record. Over 80,000,000 oysters were collected, realizing \$1,250,000, two-thirds going to the island's treasury. In the subsequent two years it dwindled regularly, and 1908 proved barren. It is against the recurrence of intermittent fat and lean years that scientific developments are being conducted so that the fishery each year may be of more steady and reliable proportions. By the assistance of science it is anticipated that the speculative character of the enterprise may be almost eliminated.

During the last few years the tendency toward "community of interests" had developed among the natives at the auction sales. A "ring" was formed to bring prices down, at the same time keeping out small purchasers, but an officer promptly suspended the auction indefinitely. The members of the ring, apprehensive that their journey to the island would prove abortive, broke up, since which time there has never been any attempt at "combination."—Scientific American.

## WHAT FISH DID FOR GRIMSBY.

English Settlement Which Has Grown From 6,000 to 35,000.

In "Tollers of the Deep," (the organ of the Deep-Sea Mission) recently the subjoined paragraph appears, illustrative of the growth of the steam-trawling enterprise in England:

"We give elsewhere in this number, under the heading of 'Then and Now,' the result of an interesting chat with Harrison Mudd, of Grimsby, a Napoleon of the fishing industry. In subsequent numbers of the trade organ from which that record is quoted, a further article of the series deals with Lowestoft; and Mr. Catchpole, who is now well through his 78th year, tells us something of the growth of that fishing port. He has seen it rise from an overgrown village of some 6,000 to 7,000 inhabitants to its present population of 35,000. He recalls the local fishing fleet when it was not more than 30 boats, from 30 to 50 foot keel. Today there are 219 steam drifters, 73 to 83 foot keel, and 57 sailing craft, 61 foot keel. In 1868 there were only 40 smacks working out of Lowestoft, now there are 300—smart vessels, and much superior to the cockle-shells in which the fishermen risked their lives in the old days. The change in the social position of the fishermen now, as compared with then, says Mr. Catchpole, is also very marked. Formerly the settlements amongst fishermen were mostly made in public houses, and a large proportion of their earnings was spent in drink. Then, as now, drinking habits and poverty went together. But, happily, this is all very much changed for the better. These facts, with those showing the really marvellous growth of Grimsby, are but typical of what is going on all around the coast; and it is not surprising, therefore, that the demands upon the Mission's resources in Great Britain—to say nothing of Newfoundland and Labrador—should also steadily and surely increase."

## Portland Fish Notes.

Sch. Ellen C. Burke was at Portland Tuesday with a trip of 9000 pounds of mixed fish and the smack Addie and Hattie brought in 4000 lobsters. Schs. Eva and Mildred and Kate L. Palmer and sloop Minerva were in for harbor.



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**Provincetown Fleet Hauling Up.**

The advent of the season when storms are frequent and dangerous brings about the annual hauling off of the vessels of the Provincetown fleet. Schs. Rose Cabral and Joseph P. Johnson are already hauled off, and schs. Harvester and William A. Morse are on their way home to lay up. Sch. Rose Dorothea was at T wharf Tuesday morning, although she had her fish taken out Monday, and when she leaves she will bid good-bye to the dealers for two months at least.

It is the practice of the Provincetown fishermen to take this annual rest, and their success during the time they fish warrants it. Most of the vessels make big money, and nearly every man of the fleet can count as his share of the earnings of the 10 months' fishing above \$1000. The men are thrifty and without being close are saving. They live well aboard their vessels, and while ashore spend as freely as others, but they are careful to put aside a good part of their earnings and most of them own their own homes and some are property owners beside.

While the Portuguese captains from Gloucester and Rockport do not follow the example of their fellows from Provincetown in laying up their vessels during November and December, they take some time off, and some of them are able, without depriving their families of anything, to take long vacation journeys each year. They and some of their men as well own considerable property in their home places, and one, who does not call himself a rich man by any means, pays a tax of over \$250 on his property each year.

**Mackerel Notes.**

The fare of North Bay salt mackerel of sch. Dauntless, 49½ barrels, sold to the Consumers Fish Company for a lump sum, \$1050.

The fares of schs. Judique and Indiana sold to the Frank E. Davis Fish Company at \$22.50 per barrel, to pack out.

Mackerel have again showed up at Cape Cod, and the trap men are again finding them in the traps when they haul for fish. Yesterday morning there were 37 barrels of mackerel sent up to the Boston market, which had been taken in the cape traps Tuesday.

The New York Journal of Commerce says:

"There is a fair demand for salt mackerel, but it is on the jobbing order. A rather easy feeling obtains in the market for the smaller sizes of Norway, but large and medium counts are held well up to the quotations. Irish is a shade firmer, especially on 400 to 500 count. Domestic mackerel is in limited supply and the tone of the market is firm. There have been some receipts from the North Bay fleet, all large, fine, fat fish, but so far as known no prices have yet been made made on them. Scotch herring is meeting with a better demand and the market is firm. There is also a better demand for Holland herring at the present quotations and the market has a firm tone. Codfish is in fair request at the previous quotations.

**New Jersey Fisheries.**

The States Census Bureau marks the following report on the fisheries of New Jersey for 1908. The statistics do not include wholesale fish dealers or canneries:

Products: \$3,068,590; independent fishermen, 4041; wage earning fishermen, 3190; vessels, 428, \$590,044; outfit, bait, fuel, provisions, etc., \$119,117; boats 3580, \$390,816; apparatus of capture, total, \$344,530; dredges, tongs, etc., \$30,810; fyke and hoopnets, 1591, \$10,400; gillnets, 2243, \$62,360; lines, \$7370; pots, eel and lobster, 8,491, \$6620; pound and trapnets, 250, \$204,380; seines, 246, \$21,620; miscellaneous, \$520; shore and accessory property, \$200,230; cash capital, \$69,270.

Products: Bluefish, 1,850,500 lbs., \$96,850; bonita, 577,700 lbs., \$21,940; butterfish, 2,054,400 lbs., \$51,180; cod, 3,766,700 lbs., \$129,930; croakers 790,300 lbs., \$19,410; eels, 252,500 lbs., \$22,090; flounders, 649,300 lbs., \$25,030; menhaden, 12,416,600 lbs., \$42,510; porgies, 1,196,300 lbs., \$35,410; sea bass, 3,160,600 lbs., \$123,350; shad, 3,004,200 lbs., \$229,490; squeteague or trout, 11,814,000 lbs., \$341,600; sturgeon (including caviar), 141,600 lbs., \$23,180; whiting, 3,708,300 lbs., \$44,310; miscellaneous fish, skins, etc., \$107,520.

**Norwegian Herring Trade in Poor Condition.**

The British Vice-Consul at Bergen says Norwegians complain of the bad state of their herring trade. In fat herrings the market appears to have been secured by Dutch, Scotch and German herrings, and difficulties are expected in regaining the ground lost. Last year the spring herrings were characterized as having been practically worthless, all profits being swallowed up by cost of salting and shipment. The home consumption of

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herrings appears to be on the decline, in spite of attempts to encourage their use as an article of diet in Norway. Attention is now being directed to the question of wind-dried herrings, and to the treatment of herrings on board German fishing vessels.

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**BOSTON RECEIPTS INCREASED.****Fish Prices Are, However, Well Maintained.**

This morning's Boston report shows the biggest fleet of vessels there of any day this week, there being 31 crafts there, but on the whole their fares do not reach the half million pound market, so that the week is marked as one of very light receipts for this season of the year. Prices, though a little off from the big figures of the first half of the week, are still fine and profitable for vessels having any fish, but Friday and Saturday will probably bring the expected end of the week drop, unless bad weather or a regular storm sets in and causes a fish famine.

The receipts this morning aggregate 447,000 pounds, and, as has been the case all the week, pollock and hake predominate, there being but 124,000 pounds of haddock and 75,000 pounds of cod in.

Sch. Lucania, Capt. Martin L. Welch, has the largest fare, 80,000 pounds of haddock and cod, and will stock well. Schs. Warren M. Goodspeed, Athena, Jessie Costa and Clara G. Silva of the market fleet have from 20,000 to 25,000 pounds, and the rest of the fleet run from 1000 to 13,000 pounds.

Eight of the pollock fleet are in with from 7000 to 28,000 pounds each. A few are taking out at splitting prices, and the rest will come here. Some hake is also booked for the splitters here.

Haddock opened at from \$3 to \$4 and large cod brought the same figure.

**Boston Arrivals.**

Sch. Volan, 28,000 pollock.  
Sch. Azorean, 5000 pollock.  
Sch. Hattie F. Knowlton, 2000 haddock, 1000 cod.  
Sch. Mary DeCosta, 3500 haddock, 3500 cod, 3000 hake.  
Sch. Maud F. Silva, 3500 haddock, 1000 cod, 2000 hake.  
Steamer Lydia, 2000 haddock, 1000 cod, 2000 hake.  
Sch. Julietta, 2000 haddock, 2500 cod, 4000 pollock.  
Sch. Diana, 6500 pollock.  
Sch. Clara G. Silva, 18,000 haddock, 6000 cod.  
Sch. Tecumseh, 3000 haddock, 2000 cod, 2000 hake.  
Sch. Jessie Costa, 6000 haddock, 5000 cod, 6000 hake, 8000 pollock.  
Sch. Lucania, 50,000 haddock, 30,000 cod.  
Sch. Ida M. Silva, 4000 haddock, 1000 cod, 4000 hake.  
Sch. Galatea, 5000 haddock, 2000 cod, 8000 hake.  
Sch. Stranger, 2500 haddock, 1000 cod, 5000 hake, 7000 pollock.  
Sch. Valentina, 14,000 pollock.  
Sch. Priscilla, 21,000 pollock.  
Sch. Athena, 8000 haddock, 2000 cod, 14,000 hake.  
Sch. Uncle Sam.  
Sch. Teresa and Alice, 2000 haddock, 4000 cod, 20,000 hake.  
Sch. Motor, 1500 haddock, 10,000 hake.  
Sch. Manomet, 4000 haddock, 3000 cod, 6000 hake, 4000 cusk.  
Sch. Vesta, 7000 pollock.  
Sch. Mary T. Fallon, 4000 haddock, 1000 cod, 3000 hake.  
Sch. Viking, 17,000 pollock.  
Sch. J. F. McMorrow, 1300 cod.  
Sch. Mary J. Ward, 1000 cod, 5000 pollock.  
Sch. Leo, 2000 haddock, 1000 cod, 1000 pollock.  
Sch. Catherine D. Enos, 16,000 pollock.  
Sch. Warren M. Goodspeed, 17,000 haddock, 3000 cod, 6000 hake, 1000 cusk, 4000 pollock.  
Sch. Evelyn L. Thomas, 4000 haddock, 2000 cod, 8000 hake.  
Haddock, \$3 to \$4 per cwt.; large cod, \$3 to \$4; market cod, \$1.75 to \$2; hake, 70 cts. to \$1; pollock, 60 cts.

Oct. 28.

**Pacific Codfish Notes.**

The codfishing fleet that operates out of San Francisco is all in for the season, and the results have not been up to expectations. Some of the vessels made fairly good catches, but others came back light. The Puget Sound fleet did better, but it may be said that it would have been beneficial for the market if the catch had been lighter.

With winter coming on, a better demand for codfish is anticipated, but conditions on the coast are much the same as they were last season. The low price of eastern fish prevents the local firms from reaching into the Middle West, and thus their available territory is confined to the coast section.

The export trade is quiet, and that with Australia and New Zealand is almost entirely cut off. The new pure food laws in those countries exclude codfish put up with any preservatives other than salt; and American shippers have found that it is risky to make shipments to the tropics under these conditions.

**Sardine Herring Shipped to Eastport.**

While bait herring are hard to get there are quite a lot of the small herring up the shore, and Boston is now shipping to the sardine factories at Eastport, Me., with sardine herring. The sending of the small herring began last Friday, when a shipment of 1000 barrels was made, and on each sailing of the steamer she has taken from 500 to 1000 barrels as part of her freight.

**Sch. Atalanta Spoken.**

Capt. Daniel McDonald of sch. Mooween reports speaking sch. Atalanta on Quero Bank recently.

Oct. 28.

**FISH RECEIPTS LIGHT HERE.****Incoming Vessels Report Finding Fish Scarce.**

A glance at the arrival sheet here since last report shows nothing very startling or out of the ordinary line. One fresh halibut with a small catch, a deck handliner, with a good fare, one lot of hake from Boston, one cured fisherman, a Quero shacker fairly well fished and a few pollockers, tells the story.

Capt. Daniel McDonald of the halibuter Mooween reports finding fish very scarce both on St. Peter's and Quero bank. He was bothered for bait and struck bad weather on the last of the trip.

Sch. Tartar from Quero, shacking, has 110,000 pounds of fresh cod and 12,000 pounds of salt cod and sch. Avalon, deck handliner, brings 60,000 pounds of salt cod. Sch. S. L. Foster brings 700 quintals of cured fish from Southwest Harbor. Sch. Elizabeth W. Nunan, from Boston, late yesterday afternoon, hustled out 20,000 pounds of hake, then took her bait and sailed on another trip at 3 o'clock this morning. Schs. Ignatius Enos and Rita A. Viator and Lafayette had pollock and the torchers had 75 barrels of fresh herring.

**Today's Receipts.**

Sch. Mooween, St. Peter's Bank, 4000 lbs. halibut, 12,000 lbs. salt cod, 4000 lbs. fresh fish.  
Sch. Elizabeth W. Nunan, via Boston, 20,000 lbs. fresh hake.  
Sch. Tartar, Quero Bank, 110,000 lbs. fresh cod, 12,000 lbs. salt cod.  
Sch. Belbina P. Domingoes, via Boston.  
Sch. Rita A. Viator, via Boston, 20,000 lbs. pollock.  
Sch. Avalon, Quero Bank, deck handliner, 60,000 lbs. salt cod.  
Sch. Annie and Jennie, shore.  
Sch. Dorothy, Boothbay.  
Sch. Lafayette, shore, 10,000 lbs. pollock.  
Sloop Ignatius Enos, via Boston, 7000 lbs. pollock.  
Sch. S. L. Foster, Southwest Harbor, 700 quintals cured fish.  
Boats and torchers, 75 bbls. fresh herring.  
Sch. Alcina, shore.  
Sch. Minerva, shore.  
Sch. Thomas J. Carroll, via Boston.  
Sch. Actor, shore.  
Sch. Lillian, shore.  
Sch. Gracie, shore.



Oct. 28.

## Vessels Sailed.

Sch. Good Luck, pollocking.  
Sch. Pauline, pollocking.  
Sch. Norman Fisher, pollocking.  
Sch. Lafayette, pollocking.  
Sch. Thomas J. Carroll, shore.  
Sch. Emerald, shore.  
Sch. Elizabeth W. Nunan, haddock-  
ing.  
Sch. Walter P. Gouliart, haddock-  
ing.  
Sch. Olympia, pollocking.  
Sch. Grayling, deck handling.

## Today's Fish Market.

Cape North salt cod, large, \$3; me-  
diums, \$2.75.  
Outside sales, fresh western cod,  
large, \$2, market, \$1.65; haddock, 65c  
and 67 1-2c.  
Outside sales fresh eastern cod,  
large, \$1.60; medium, \$1.40.  
Outside sales salt Rips cod, \$3.50 per  
cwt. for large and \$3.25 for mediums.  
Salt dory-handline codfish, large,  
\$3.25; mediums, \$3.  
Round pollock, 55 cts. per cwt.  
Outside sales of round pollock, 60c  
per cwt.  
Bank halibut 12 cts. per lb. right  
through for white and gray.  
Small lots fresh halibut, 19 cts. lb.  
Flitched halibut, 8 1-4 cts. per lb.  
Salt large shore mackerel, rimmed,  
late caught, \$33 per bbl. for large and  
\$22 for medium.  
North Bay salt mackerel, \$22 per  
bbl.  
Board of Trade prices:  
Large drift Georges cod, \$3.60 per  
cwt.; medium cod, \$3.25.  
Large halibut cod, \$3 per cwt.; me-  
dium cod, \$2.75; snappers, \$1.50.  
Trawl salt Georges cod, large, \$3.50;  
mediums, \$3.  
Large salt handline Georges cod,  
large, \$3.75; medium, \$3.25.  
Dory handline salt cod, large, \$3.25;  
medium, \$3.  
Eastern drift salt cod, large, \$3.25  
per cwt.; medium, \$3.  
Trawl bank cod, large, \$3 per cwt.;  
medium, \$2.75; snappers, \$1.50.  
Salt cusk, large, \$2.50 per cwt.; me-  
dium, \$2; snappers, \$1.  
Salt pollock, \$1 per cwt.; salt had-  
dock, \$1; salt hake, \$1.  
Splitting prices for fresh fish, West-  
ern cod, large, \$2 per cwt.; medium  
do., \$1.65; Eastern cod, large, \$1.70;  
medium cod, \$1.40; cusk, \$1.65 for  
large; \$1.20 for medium, and 50c for  
snappers; haddock, 65 cts.; hake, 90  
cts.; pollock, 60 cts.

## PORT OF GLOUCESTER.

## Arrived Today.

Barge Radnor, Philadelphia, coal for  
C. H. Boynton.  
Sch. Ella May, Boston for Rockland.  
Sch. Freddie Eaton, Boston for Ca-  
lais.  
Sch. Ernest L. Lee, New York for  
Calais.

## Halibut Sale.

The fare of halibut of sch. Mooween  
sold to the American Halibut Company  
at 15 cents per pound for white, 12  
cents for gray and 10 cents for large  
gray.

Oct. 29.

## BIG LOBSTER SHIPMENT.

Rockland, Me., Established a New  
Record One Day Last Week.

Rockland established a new record  
for lobster shipments one day last  
week when the American Express  
Company handled 275 barrels on one  
train alone. This immense output was  
being shipped by four wholesale deal-  
ers. The lobsters had for their desti-  
nation many parts of the western  
country, and some went to Mexico  
city. Some idea of the immensity of  
this shipment may be gathered from  
the fact that the Boston & Maine di-  
vision was delayed half an hour while  
the transfer was being made. Rock-  
land is bound to take her place as the  
premier lobster port of Maine. At Ma-  
tineus, after two months of close  
time, the fishermen are getting from  
50 to 225 lobsters a boat. About 50  
smacks are now engaged in the indus-  
try there. Last week the fishermen  
were being paid 18 cents apiece for  
lobsters.

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## Fishing Fleet Movements.

Schs. William H. Rider, Theodore  
Roosevelt, Rebecca and Agnes were at  
Liverpool, N. S., on Wednesday, all  
but the latter clearing the same day.  
Schs. Diana and Emily Cooney were  
at Louisburg, C. B., on Tuesday.  
Sch. Arethusa was at North Sydney,  
C. B., last Saturday.

## Sch. Mooween Will Haul Up.

Capt. Daniel McDonald of sch. Moo-  
ween, the high liner of the fresh hal-  
ibut fleet, will now haul the craft up  
for four or five weeks and fit out again  
in December.

Oct. 29.

SEPTEMBER  
FISH RECEIPTS.Amounts and Values Landed  
at This Port and Boston.

According to the figures of the Unit-  
ed States Fish Commission, 147 fares,  
aggregating 4,074,557 pounds fresh fish,  
valued at \$64,431, and 6,717,100 pounds  
salt fish, valued at \$232,258, a total of  
10,291,657 pounds, valued at \$296,689,  
were landed at this port during the  
month of September, and 330 fares,  
aggregating 8,953,450 pounds of fresh  
fish, valued at \$202,016, and 20,800  
pounds of salt fish, valued at \$1336, a  
total of 8,974,250 pounds, valued at  
\$203,352 were landed at Boston for the  
same month.

The receipts in detail at each port  
were:

Gloucester.		
	Pounds.	Value.
Fresh Cod .....	3,117,323	\$50,052
Salt Cod .....	5,803,660	179,781
Total Cod .....	8,920,983	\$230,833
Fresh Haddock .....	227,540	2,078
Salt Haddock .....	47,919	478
Total Haddock .....	275,459	2,556
Fresh Cusk .....	83,990	1,348
Salt Cusk .....	39,467	988
Total Cusk .....	123,457	2,336
Fresh Hake .....	72,425	511
Salt Hake .....	38,594	386
Total Hake .....	111,019	897
Fresh Pollock .....	102,070	844
Salt Pollock .....	154,039	1,537
Total Pollock .....	256,109	2,381
Fresh Halibut .....	72,799	6,735
Salt Halibut .....	575,421	45,887
Total Halibut .....	648,220	52,622
Fresh Swordfish .....	2,850	314
Salt Mackerel .....	20,800	1,336
Fresh Bluebacks .....	365,000	1,384
Fresh Herring .....	18,600	233
Salt Herring .....	8,000	160
Total Herring .....	26,600	393
Fresh Butterfish .....	2,600	104
Boston.		
	Pounds.	Value.
Fresh Cod .....	2,843,800	\$76,922
Fresh Cusk .....	144,500	2,573
Fresh Haddock .....	3,800,450	66,096
Fresh Hake .....	1,070,700	15,936
Fresh Pollock .....	845,300	14,495
Fresh Halibut .....	138,100	12,597
Salt Mackerel .....	20,800	1,336
Fresh Swordfish .....	104,600	13,397

Oct. 29.

## FISHING FACTS.

## Sardine Season Below Normal.

The domestic sardine situation re-  
mains unsatisfactory, the run of fish  
being irregular and behind the normal,  
and the packages still unsettled on the  
question of a more uniform price  
schedule. Quotations have recently  
advanced, but they may be said to be  
only normal.

So scarce are the fish that the fac-  
tories are running only about half the  
time. The catch is the shortest for  
six or seven years, and many large  
concerns are heavily over-sold.

## Curious Japanese Fish.

One of the most interesting of fish of  
Japanese waters, says a zoologist, is  
the Oriental sail fish (Histiophorus  
orientalis). The generic name means  
the sail bearer and refers to the huge  
dorsal fin possessed by the species.

The fin stands higher than the body  
above it and is used as a sail before  
the wind. It is a large fish, 10 feet in  
length and weighing 164 pounds. They  
swim about usually in pairs in rough  
and windy weather with the huge fins  
above the water.

It is a favorite food fish and the an-  
nual catch is nearly 2,000,000 pounds.  
The sail fish is caught by means of a  
harpoon.

Another food fish known as a dolphin  
or dorado is sometimes caught in a  
curious way. The fishes congregate  
under a decoy bush and raft made of  
bamboos, and are then caught by hooks  
baited with squid.

Or the decoy bush is surrounded by  
a seine net and the dolphins are driven  
by beating the surface of the water  
with sticks. This fish is eaten both  
fresh and salt and is a great favorite  
in Western Japan as the salmon is in  
the Northeast.

Oct. 29.

## Oysters in Tubs.

Oysters may be shipped in tubs up to  
May 1, 1910, according to the decision  
of the United States Department of  
Agriculture. After that day dealers  
having tub oysters in their possession  
will be prosecuted under the provision  
of the national pure food and drug  
law. This information was sent out  
last Saturday by the Department of  
Agriculture and is the result of a care-  
ful study of the oyster question by  
officials of the department.

## Found Moonstone in Fish.

E. M. Reif, of Traverse City, Mich.,  
caught a big whitefish a few days ago,  
and when dressing it for the family  
dinner, he found a fairly large moon-  
stone in the stomach. A local jeweler  
pronounced the stone a valuable one  
and advised Reif to send it to some  
dealer in precious stones for an ap-  
praisal. Reif will send it to a Chicago  
expert.

## Ten Thousand Miles of Herring Nets.

It is computed that during the her-  
ring season 10,000 miles of net are cast  
into the North Sea; that the value of  
the produce is about \$15,000,000; and  
(estimating a "last" to contain 13,200  
fish) that the actual number of her-  
ring caught reaches a total of over  
three thousand eight hundred millions.

Oct. 29.

## BOWSPRIT UNDER WHARF.

Sch. Albert W. Black Rescued From  
Perilous Position at Portland.

What might have been an expensive  
injury to the fishing schooner Albert  
W. Black, was averted early Wednes-  
day morning by the prompt response  
of the tug Startle in Portland harbor  
to the call for help. The Black arrived  
early yesterday morning from Boston,  
where she had disposed of her fare of  
fish, and the master headed the ves-  
sel for the end of Long wharf, to tie  
up. It was low water at the time, and  
when a short distance from the end,  
the schooner touched bottom, and re-  
mained there until the tide flowed,  
when she would float to the wharf.

In some unexplained manner, the  
vessel's bowsprit caught under the  
hard pine stringer on the end of the  
wharf, between the two piles, and at  
5 o'clock, with two hours' flood tide,  
the vessel's bowsprit was securely  
held, and it could not be moved.  
The tide kept on rising and help was  
summoned from the tug Startle, which  
was at the same wharf. It took some  
time to get up steam on the tug, but  
after a while the boat backed out of the  
dock, and made lines fast to the  
schooner, after which she began to  
pull on the vessel.

The crew of the vessel secured axes  
to cut away the stringer, but after a  
hard pull, the schooner was freed from  
her dangerous position. Just before  
she was clear, the vessel's stern was  
lifted two feet out of water, and the  
bowsprit was bent considerably by  
the tremendous pressure resting on it.  
It was a miracle that the bowsprit  
did not break.

## MACKEREL IN CAPE COD TRAPS.

Some Large Ones Also Taken on the  
Nova Scotia Coast.

Another lot of mackerel was receiv-  
ed at Boston yesterday morning, and  
large and small fish were included in  
the lot. The fishermen at Cape Cod  
had found that the warm mid-days  
brought the mackerel to the traps,  
and found a considerable quantity of  
them when the traps were hauled. In  
one trap 1800 fish were taken, and yester-  
day morning there were nine bar-  
rels of the Cape Cod mackerel sent  
up to the market.

The fishermen who still look for  
mackerel along the Nova Scotia coast  
were equally successful. The mack-  
erel they got were large ones, running  
to three pounds and over, and yester-  
day morning, the Yarmouth steamer  
had 69 barrels of these big fish for  
the Boston dealers.

Oct. 29.

## Lamp Exploded on Schooner.

While sch. Leo was bound into Bos-  
ton Wednesday night, the lamp in the  
forecastle exploded. The sharp sound  
and accompanying flash awoke the  
men sleeping forward, and when they  
jumped from their berths, they found  
the floor of the forecabin in flames,  
and hastily seizing their blankets, they  
threw them on the fire, quenching it  
before it had done much damage.

## Variety of Fish at Boston.

Smelts came in good quantities at  
Boston yesterday, both from Prince  
Edward Island and from Maine, and  
these, with the mackerel and the scal-  
lops from Maine and Cape Cod and  
the butterfish that came from the  
Cape, gave the market a variety, and  
helped cover the lack of haddock and  
cod.

Oct. 29.

## THE COD FISHERIES OF NORWAY.

The Average Catch of the Men of  
That Country About 50,700,000.

Consul-General Henry Bordewich of  
Christiania, furnishes the following  
report concerning the Norwegian win-  
ter cod fisheries:

The Norwegian winter codfisheries  
begin, as a general rule, during the  
first part of January each year, and  
last until June. These fisheries are  
conducted along the shores of the cen-  
tral and northern parts of the coun-  
try, the Lofoten Islands, from remote  
ages having been considered the best  
grounds. During the season, the fish-  
ermen gather at the several fishing  
stations in these islands from all parts  
of the north country. With the mod-  
ern and larger craft now used, many  
of them provided with motors, the  
men are enabled to frequent more dis-  
tant fishing banks, and it has there-  
fore been found more profitable than  
formerly to fish much farther south  
where the banks are further out to  
sea. The fish are seldom taken more  
than 20 miles off shore, along the  
Lofoten Islands, and the best catches  
there are often made only two or  
three miles from shore. Nets, set  
lines and hand lines are used indis-  
criminately. Some 85,000 men, with  
19,000 craft of different kinds and di-  
mensions, are annually engaged in the  
Norwegian winter cod fisheries.

The Winter Cod Is Prepared for Mar-  
ket by the Norwegians

In two different ways, either by what  
is known to the trade as "stockfish,"  
or else by what is termed "klipfish."  
The latter is known in Latin countries  
where both kinds find their best mar-  
ket, as "bacalao." In the preparation  
of "stockfish," after the head and en-  
trails have been removed, are strung  
together in pairs by the tail fins and  
hung, unsalted, on horizontal poles  
resting on beams placed on uprights,  
where they are left till perfectly dried.  
For "klipfish," the head and entrails  
are removed, the fish split along the  
belly and the upper part of the back-  
bone removed. The fish is then salted  
and piled in ships' hulls or suitable  
buildings in regular layers, and finally,

in due course of time, taken out, work-  
ed free of surplus salt, and carefully  
cleaned of black membranes on the  
belly side and then cured in places  
where suitable flat rocks are found  
convenient for the purpose. Some-  
times more than 100,000 fish may be  
prepared this way in one place, giving  
employment to a great number of per-  
sons mostly women and children.  
"Klipfish" is well known in American  
households under the general appella-  
tion of codfish (salted). Among the  
by-products of cod are the livers,  
from which is extracted oil prepared  
either for medicinal or mechanical  
purposes and the roes.

The Roes Are to Some Extent Prepared  
and Canned

for food, but by far the larger portion  
is salted in barrels and exported to  
France and Spain, where they are  
used as bait at the sardine fisheries.  
The heads of cods and the backbones  
from the "klipfish" are dried and  
ground for fertilizers.

The season's cod fisheries are now  
(June, 1909), very near their termina-  
tion; the later catch, which will be  
of small consequence, is not likely to  
exceed a million fish. The number of  
cod and the by-product obtained dur-  
ing the season were 54,000,000 cod, of  
which 26,200,000 were prepared as  
"stockfish" and 24,000,000 as "klipfish;"  
47,000 barrels of 26.42 gallons of medi-  
cinal codliver oil; 24,700 barrels of  
livers for machine oils, and 41,900  
barrels of roes. The prices paid the  
fishermen vary much according to  
time and place.

The average catch at the Norwegian  
cod fisheries for a period of 42 years,  
covered by statistical reports, is 50-  
700,000 cods per annum, and this figure  
has in 1909 been reached for the first  
time since the year 1897. The market  
prices for cod fishery products on June  
1 were as follows: Medicinal oil, per  
zinc-lined barrel of 30 gallons, c. i. f.  
Bergen, \$13.95; mechanical oil, c. i. f.  
Bergen, \$7.77 per barrel; roes, salted in  
barrels, \$10.72 to \$16 per barrel, and  
"stockfish" \$15 to \$17.42 per hundred  
kilos (220 pounds).